



M E N U

PRAWN ROLL 22.0

Toasted Brioche Roll, Prawn Cocktail, Sriracha Mayo, Guacamole, Jalapenos, Pickled Cucumber, Sesame Seeds (LD)

LAMB KOFTA 19.0

Smashed Cucumber, Tzatziki, Mint, Toasted Almonds, Dukkah, On Grilled Roti (LDO)

STREET CORN 15.0

Chipotle Aioli, Parika, Chilli Flakes, Vegan Feta Cheese, Coriander, Lime (LD, LG, V, VG)

HOT AND SPICY CHICKEN WINGS 18.0

Frank's Ranch, Celery, Pickles

SMOKED TROUT RILETTE 27.00

Dill Cream Cheese, Cornichons, Chives, Cracker

SALT & PEPPER SQUID 17.00

Tartare Sauce, Lime, Coriander, Chilli (LD)

SHOESTRING FRIES 12.0

Truffle Salt, Aioli Sauce (LD, LG, V, VG)

BUFFALO CAULIFLOWER 15.0

Vegan Ranch Dressing, Hot Sauce, Celery, Charred Lime (LD, LG, V, VG)

CHARCUTERIE BOARD 29.0

Prosciutto, Salami, Smoked Cheddar, Brie, Lavosh, Marinated Olives, Pickled Baby Figs, Strawberries, Quince Paste (LGO, VO)

LG - Low Gluten | LGO - Low Gluten Option |
LD - Low Dairy | LDO - Low Dairy Option

MENU

SUGO BASE

MARGHERITA PIZZA 22.0

Mozzarella Cheese, Cherry Tomatoes, Italian Herbs, Basil (LDO, LGO, V, VGO)

PEPPERONI PIZZA 25.0

Mozzarella Cheese, Pepperoni, Chilli Crunch, Red Onion (LDO, LGO)

CHARCUTERIE PIZZA 27.0

Prosciutto, Olives, Shaved Ham, Mozzarella, Stracciatella, Red Onion, Roquette (LDO, LGO)

BIANCA BASE

TRUFFLE POTATO 24.0

Caramelised Onions, Shaved Zucchini, Herbed Potatoes, Truffle Swirl (LGO, V, VGO)

MUSHROOM MELT 25.0

Sauteed Mushrooms, Baby Spinach, Stracciatella, Truffle Oil (LDO, V, VGO)

ROAST PUMPKIN 25.0

Spinach, Goats Cheese, Red Onion, Caramelised Balsamic, Toasted Pine Nuts (LDO, V, VGO)

Gluten free base available for an additional \$4

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